

Pizza Crust

1 ¼ cup warm water

1 TB yeast

2 TB oil

1 tsp salt

3 ½ cups flour

Optional: Sprinkle of garlic salt and Italian Seasoning

Put warm water in mixer bowl. Add 1 TB yeast and allow to sit for 5 minutes until dissolved. (If you are using instant yeast, you do not have to wait). Add oil, salt, and 3 cups flour. Mix on low speed until all ingredients are well mixed. Add enough flour for dough to pull cleanly away from sides of the bowl. Knead vigorously for 5-10 minutes until the ball of dough is smooth and elastic. Brush dough lightly with oil, cover with a damp cloth and let rise until double in bulk. Roll thin on cookie sheets and spread with filling. Bake 20-25 minutes at 400 F. Makes 2 medium size pizzas.

Pizza Topping:

1 cup tomato sauce

1 tsp Italian Seasoning

Mix tomato sauce with seasoning and pour over crust. Top with mozzarella cheese or pizza cheese blend and your favorite toppings like pepperoni, browned sausage, ham, pineapple etc.

Dessert Pizza Topping:

Melt 2 TB butter and spread on pizza crust.

Sprinkle with a cinnamon sugar mixture before baking

Garlic Cheese Bread Topping:

Melt 2 TB butter and spread on pizza crust.

Sprinkle with garlic seasoning. Top with mozzarella cheese or pizza cheese blend.

Best Bread Sticks

1 ½ cups warm water

1 TB yeast

1 TB honey

1 TB malted milk powder

1 tsp salt

3 – 3 ½ cups flour

In a large mixing bowl, soften yeast and honey in warm water. Allow to sit for 5 minutes to allow yeast to dissolve if using a non-instant yeast. Add malted milk powder and salt. Blend well. Add flour gradually, blending in with wood spoon or mixer until dough pulls away from sides of bowl to form a ball. Knead for 5 minutes in mixer or until dough is smooth and elastic. Roll out dough onto a pizza pan and cut bread sticks with a pizza cutter. Top with the following:

2 TB melted butter

Parmesan cheese

Sprinkle of garlic seasoning or Salad Supreme seasoning

Let rise ½ to 1 hour. Bake at 400 F for 15 minutes or until browned.